



## **Amazingly Sweet Slow-Roasted Tomatoes**

These make a wonderful snack, side dish, topping for burgers, eggs, salad.

1 pound small plum tomatoes, halved lengthwise – in the summertime I use any fresh tomato that looks good from the farmer's market.

Coarse salt to taste

1.5 tsp extra virgin olive oil

1. Preheat the oven to 300 degrees. Put the halved tomatoes in a bowl and gently toss with the olive oil. Place tomatoes cut side up on foiled baking sheet, sprinkle with coarse salt. Place in the oven and roast for 2 hours. Remove from the heat and allow to cool for 30 minutes. The tomatoes will look a little dry on the surface but they'll be sweet and juicy.

Advance preparation: I keep these out at room temperature for a day, and refrigerate them for up to 3 days.

*Compliments of Martha Rose Shulman*